

THE SOCIAL CORNER

A GREAT SECRET OF ENJOYMENT IS THE ART OF CULTIVATING PLEASANT ASSOCIATIONS

SOCIAL CORNER POEMS

April
Oh, the sweet south wind grows stronger
Every day,
And the sunshine lingers longer
Every day,
Soon will come the laughing spring
With the joyous bird a-singing
How the brooks will leap and sing
Every day!

See the pussy-willows growing
Every day,
See the rosy sunsets, glowing
Every day,
Hear the hidden rootlets call,
Hasten, blossoms, one and all!
Soon the welcome dew will fall
Every day!

Oh, the skies are growing clearer
Every day,
And the time is coming nearer
Every day,
When the leafy woodland bowers
We shall find the sweet wild flowers!
Earth will smile, through sun and showers
Every day!

ANNETTE M. LOWATER

A Buoyant Note

There's no such thing as time, my friend,
There's never going to be;
There's no such thing as age or end
In all eternity.

Life is the strength of things untold,
Speak out across the sky!
Direct your soul with high command,
March on, nor fear to die!

There's no such thing as death, my friend,
March on, the way is light!
There's truth and youth and love to spend,
March on, with banners bright!

It's noon, wide noon, where'er you look,
There is no shrivelled thing;
Ten thousand shining words are yours,
Where peaks are crowned with spring.

—Herbert Randall in Holyoke Transcript.

Answers and Inquiries

Battle: Sample of lace from Joan is awaiting you if you will forward your address.

MISS SISTERS WHO HAVE STOPPED CHATTING

Dear Social Corner Friends: We miss the group of Corner sisters who have been chatting the most of the time for the past ten years in the Corner page.

They were absent part of the time during the world's war, maybe they went across the water and joined the Red Cross. Then they returned to gladden the page and now have journeyed elsewhere.

They certainly set a good example for economy in dress for the same costumes and the extreme prices did not trouble them. Later they may appear with up-to-date styles, but hope they will be more sensible than the majority that are in evidence at the present time.

Space is valuable but the absent picture leaves a lonely corner.

I used to say the editor's patience must be so tried reading and correcting some of the letters.

I confess to troubling him but do not think I was the only one and I thanked him and always watched for the corrections.

Let us honor his memory by writing as often as convenient to keep up the interest and assist the editor who has the responsibility upon his shoulders now.

Greetings to all members.

THINGS WORTH KNOWING

Dear Social Corner Sisters: To save madding when sweeping have a cotton flannel cover to put on the broom as this will be easier to handle and clean easily and same the matting mugs wear as a bare broom splinters the straw badly and soon makes it rough.

Best Way for Curtains. When drying curtains fold them lengthwise and hang in the air until nearly dry then roll up for a few minutes, iron on both sides. When treated in this manner the curtains hang beautifully even and look like new.

Saving the Clippings: An old letter file which is a box that looks like a book furnishes an excellent way of caring for the numerous clippings one is constantly accumulating. The clippings can be separated into groups under different headings and placed between the sheets of the file. These files are quite inexpensive and one might have several keeping them in one, recipes in another, articles saved for the scrapbook in a third, patterns in a fourth and so on down the list. A label should be pasted on the back of each file.

Separate Collar and Cuffs: When making wash dresses for the children make all the white parts and cuffs detachable, fastening them on with snaps. They can be easily removed and laundered several times before the dress needs to be washed.

The vegetable garden is a good medicine chest. Lettuce for nerves; beets contain iron. Tomatoes for the liver. Celery for rheumatism. Spinach for the bowels. Asparagus for the kidneys.

Kitty Lou: Please send me your name and address.

PAULA

NICE SUGAR COOKIES.
Dear Social Corner: For a long time I've been wanting to write a few words to the Cornerettes, and will now do so. I always look every week at this page first and have found many good things therein.

I should like very much to be one of you and be able to attend your pleasant gatherings. I think it does one good to get out among people and one can learn much and perhaps pass some good ideas along themselves.

I've been having a nervous trial, and temper, too, this winter. We ordered a heater for our house the middle of last December, with the promise of having it installed by Feb. 1st. My daughter and the older writers remark that a good and patient man he was and how much he had done for the Corner. Hope our new editor has good

It is the 17th of April and he heater yet; but we must wait the kindness of the railroad officials and most likely clean house in hot weather. Well, I will close now by sending the nicest sugar cookie recipe you ever saw.

Sugar Cookies—Three eggs, two cups sugar, one cup butter and lard mixed, one-half cup sweet milk, one teaspoon soda, two teaspoons cream tartar, baked with vanilla, stir flour for stiff dough, take small quantity on board at one time, do not handle any more than necessary, cut in any desired form. Bake in quick oven. If this is a rule in the waste basket, I may come again some time.

MA OF GREEN GABLES.

ORANGES IN PUDDING AND SALAD.

Corner Members: Just now many of the smaller or cooking oranges are to be had at a reasonable price and they are excellent in puddings and salads, two recipes for which I am sending:

Orange Pudding: Four oranges, 2 cups milk, 5 tablespoons sugar, 3-4-4 tablespoons gelatin, 1-4 cup hot water, whipped cream.

Grate orange rinds into milk; bring to the boil, add sugar, and gelatin dissolved in hot water. Cook a few minutes, let cool and add strained orange-juice. Now beat till the mixture bubbles, add one-half cup of whipped cream and pour into a wet mold. Decorate with whipped cream and oranges. For a company dish this is delicious; the whipped cream is the really expensive ingredient, and cornstarch filling must be used.

Date and Orange Salad: One cup seeded dates, 3 tablespoons olive oil, 1 scant tablespoon lemon juice, paprika, lettuce, oranges.

Divide the oranges into small pieces after peeling and removing seeds. Wash and cut into small pieces. Season the dates and cut them into dice, prepare a French dressing by blending salt, paprika, olive oil, lemon juice, and vinegar. Toss with this, allowing it to stand for half an hour before serving. Pile spoon of the mixed fruit on lettuce-leaves and serve very cold.

MARY J.

HOW TO HELP OTHER MEMBERS.

Dear Social Cornerettes: I was surprised to receive a yellow slip, and send grateful thanks for the same. When you have made a discovery or come across anything worth while, just make a note of it and send it to The Corner to help someone else and it will also provide material for future letters.

Now to put into practice my own theory, I will tell you of an original way to toast cheese. Put the cheese on a very shallow tin, like a pull cover, or even better, a cookie sheet, and place between the wire bread toaster and you won't toast your fingers at the same time, as you do in holding a fork.

When ready to have a colored pencil handy to mark any special piece or sentence or recipe that you may wish to allude to or preserve at some future time. It will save lots of time looking.

Isa: Was pleased to see a letter from you again and had often wondered what had become of you, as you seemed to suddenly drop out of sight and sound; but if you are stranded in that far-off land, that explains it, although I see you keep in touch with the Bulletin. I have been in it myself many times. My own native place is in that vicinity.

I am glad someone else enjoys a copy of it. I have shocked people by telling them I enjoyed stormy days. They are never dull or lonely, as I find enough to do, and like Jennie, I think it an ideal day to clean pantry. I think these lines express it exactly:

"It rains—what lady loves a rainy day?
She loves a rainy day who sweeps the hearth,
And thrushes the busy needle, or applies
The soap suds to the torn or threadbare sleeve.
And blesses God that she has friends and home."

I thank all those that sent me cards at Easter. It is so lovely to be remembered.

THEODA.

TRIED RECIPES FROM SEE BEE.

Dear Social Corner Folks: When I turned to the Social Corner page last Saturday, I thought what a slim Corner. I guess the editor thinks we are deserting him, so few letters were there. Old writers and new, come, let's hustle and send in a letter and show our new editor what we can do in the way of good cheer, good recipes, etc. We can do it, we have done it, so let each one do his or her little bit. I have a dandy recipe for—

Bean Soup—Take two pounds small white beans, three-quarters of a pound of bacon, three large potatoes, three large onions, two large carrots, all cut into pieces, a little parsley. When it is cooked, add one can of tomato soup.

I am sure those who try this will like it. Also would like to have the sisters try

Hot Mashed Potato Doughnuts—One teaspoon shortening, two cups hot mashed potatoes, two cups sugar, three eggs, a little salt, one cup milk, five rounding teaspoons baking powder, five cups well sifted flour.

These are very good and hope to hear from those who try them.

I made the goulash and found it very good.

Best wishes to all, and hope to see more letters next time.

SEE BEE.

SOME PRACTICAL SUGGESTIONS.

Dear Social Corner Readers: I am sending in a few practical suggestions which you may find a benefit to some of you and not just a filler for our Social Corner page.

When the fringe of a bed spread becomes badly worn, or the edges ragged, put a new hem on the spread and stitch rickrack braid which is about an inch in width all around it, and you will have a nice strong finish for your bed.

Before sewing on buttons and making buttonholes in very thin goods, stitch fine tape of the same width as the hem on the inside of it and you will not have to make so many repairs in the future.

To prevent draw strings from pulling out of garments, sew to each end the tape after inserting it a brass ring, or a new hem on the spread and stitch rickrack braid which is about an inch in width all around it, and you will have a nice strong finish for your bed.

Every Woman Wants
Partine
ANTISEPTIC POWDER
FOR PERSONAL HYGIENE
Dissolved in water for douches stops pelvic catarrh, ulceration and inflammation. Recommended by Lydia E. Pinkham Med. Co. for ten years.
A healing powder for nasal catarrh, sore throat and sore eyes. Economical. The extraordinary cleaning and germicidal power. Sample Free. 50c. All druggists, or sent by mail. The Patent Toilet Company, Boston, Mass.

Bind Resinol

over that cut and see how it heals
Little cuts and scratches are aggravating and painful, and they can even become dangerous infections. Prevent such a condition by cleansing the injured spot well, and then applying RESINOL OINTMENT. Its gentle antiseptic balsams soothe while they heal. A physician's prescription, and recommended widely, it is no longer an experiment to thousands who have used it successfully for various skin affections. At all druggists.

control of his temper, for that is very necessary with a lot of women—so I have been told by one who knows.

TWICE TWENTY.

A MEATLESS DINNER.

Members of The Social Corner: I heard some one asking the other day for an idea regarding a meatless meal and I realized that there was at least one corner cutter actually at work, or trying to be.

Knowing the desire to get something new I resolved to tell the Corner members about a dish that was suggested by another's inquiry. It is a combination of corn and tomatoes, bacon and onions.

I place two teaspoons of minced onion and the same amount of minced green pepper—I usually put mine through a meat grinder—in a pan with three or four strips of bacon which are frying. Then I add a little oil and mix, and turn into one can of corn, mix and turn into the bacon pan, stirring thoroughly, and letting cook for a few minutes. It is a very quick dish to prepare and with it sometimes I use freshly boiled rice as a supplementary dish.

I have received many helpful suggestions from the Corner members and I hope I may be able to assist others. There is nothing like an exchange of ideas.

NORMA.

SALMON AND RICE LOAF.

Sisters of Social Corner: While I am fond of salmon in various ways I am particularly partial to it in a loaf with rice. I don't say my way is best, but I like it and think it is a good idea sending it for you to try.

Salmon and Rice Loaf: Take a one pound can of best red salmon and flake, and mix with one cup of boiled rice and one-half cup of bread crumbs and one egg. Season with paprika and lemon juice. Form into a loaf and bake in a hot oven for 45 minutes. Have ready a sauce made by frying two tablespoons finely chopped bacon or salt pork, with small chopped onion. Mix with this a small can of tomato sauce and pour around loaf. Bake in moderate oven twenty-five minutes, basting frequently with water. Will serve four persons generously.

SUSAN.

NO JOB FOR A MAN.

Social Corner Sisters: Of course it is useless to ask the sisters if they have ever noticed that women know how to shop and men don't, because such a question is bound to receive a unanimous and loud answer in the affirmative. I used to hear a man say that this shopping business was all part of the job'smith's trade. But it isn't, and I know, for I've had experience—experience that taxed not only my pocketbook but my patience.

Everything had been prepared for the dinner except the lettuce for the salad. Aurelia being busy, it was necessary to get to the market and get the needed garden truck, with the advice contributed that I should avoid any of the wilted heads and get only what was good. I tried to explain my action, having my instructions in mind all the time, but it was useless.

Glancing at me, his attitude was "You've spoiled it, it's no good!" so I did, and also two other heads, but this time with only a cursory ocular examination.

My experience was completed on reaching home, when Aurelia pronounced the lettuce poor, that much better could be bought for the price, and that it was ridiculous to let a housewife be so easily deceived. When I had had the least bit of courage I could have made him give me better lettuce for less money.

Now can you beat that?

Maria: That is the best of greetings, but I don't seem to be able to place you.

CENTURY PLANT.

MEASURE YOUR EFFICIENCY.

Sisters of the Social Corner: It has been with much interest that I have read the letters of late which have urged the adoption of a time and a financial budget, and I am sure you are much in keeping with my own ideas but a monthly schedule can hardly be much more than an outline over which the heavier tasks are distributed.

There can well be made, and probably the others expected that to be done, a weekly schedule which sets forth each day's duties ready to be checked off as they are accomplished and the next tackled.

Some women have the erroneous idea that making a working outline of this kind requires much time and thought, but it does not. After the first schedule has been made the others are mainly a repetition of general tasks, clearing, etc. etc. with the addition now and then of more seasonable work.

A few minutes spent every evening in planning a pen through the accomplished tasks, or moving forward on the schedule work that remains undone, will be an impetus to the busy woman who realizes that at least she is measuring her own efficiency.

One very important item on the time budget is rest. For the human machine cannot be driven at top speed all day without some rest, and at least one hour every afternoon should be devoted to lying down or at least to reading peacefully in a roomy, comfortable chair perfectly relaxed.

O. I. C.

THE FUSSY HOUSEWIFE.

Dear Social Corner Sisters: No housekeeper likes to be called fussy, but to my mind it is a better title than to be referred to as a shaker. The particular woman who gets the reputation of being nervous and worked up over every little matter during the day may make a mistake; but she has good qualities which many of us might imitate with profit.

For instance, I know one woman who always trains her children never to drink the dregs of anything in a cup or glass. She maintains that dust and dirt settle in any liquid and that it is far better to throw such away than to risk swallowing something hurtful.

I have seen—and doubtless so have you—cooks who would open a package of currants, or raisins, or a box of figs, or who would slice a piece of citron, filling portions of each directly into the sink or anything else being made. Think of the dirty hands of all the people who have passed these several articles along, until they have reached your home. Many otherwise clean and neat housekeepers will turn the contents of a box of strawberries or raspberries right into a dish and set the dish on the table, never washing off the grime and sand and straw, not to mention the invisible traces of the not-too-clean hands of the persons who have picked the berries for my perusal.

Once I heard a person make fun of a woman as fussy because she insisted on sifting carefully every bit of flour that she used. That nice, otherwise clean and neat housekeeper will turn the contents of a box of strawberries or raspberries right into a dish and set the dish on the table, never washing off the grime and sand and straw, not to mention the invisible traces of the not-too-clean hands of the persons who have picked the berries for my perusal.

I tell you, sisters, no housewife can be too fussy, in the opinion of a HYGIENIC.

STEAKS SIRLOIN, ROUND, PORTER-HOUSE BEEF CUT FROM BEST SWIFT'S BEEF Pound 35c Pound 28c	Saturday Specials THE MOHICAN COMPANY United States Wheat Director's License Number 003155	EGGS Fresh, Brown Every Egg Good Dozen 52c NATIVE EGGS Dozen . . . 57c	PURE BUTTER MEADOW-BROOK CREAMERY SWIFT'S SILVERLEAF Pound 24c Pound 65c
Corned Beef GOOD CUTS Pound 12 1/2c Roast Beef BEST CHUCK PIECES Pound 20c Salt Pork Pound 23c NICELY CURED Bacon Pound 28c N. B. C. MILK Crackers Pound 19c EVAPORATED Milk , can 13c ARMOUR'S Sugar Cured Smoked SHOULDERS Pound 23c	CHICKENS FOR ROASTING Pound 55c Lean Beef FOR POTTING Pound 14c Hamburger Steak Pound 20c Beef Liver Pound 12 1/2c VEAL NATIVE DRESSED SHORT CUT LEGS AND LOIN PIECES TO ROAST, lb. . . 35c SHOULDER PIECES lb. 26c CUTLETS, lb. . . . 55c CHOPS, lb. 45c Armour's Link Sausage Pound 25c	Tomato Soup 3 cans 27c Campbell's Pork and Beans 2 cans 25c Hand Packed Whole, Ripe TOMATOES Can 20c Fancy Packed CORN Can 14c Gem-Nut Margarine Pound 32c Mild, Tasty, Whole Milk Cheese Pound 31c	SPINACH FRESH, CLEAN 3 lbs. Peck 35c LEMONS 300 SIZE Dozen 15c HOT FROM OUR OVENS CHOCOLATE COATED CREAM Doughnuts Dozen 40c BOSTON BROWN Bread , loaf 9c HOT BAKED Beans , lb. 12 1/2c GRAPE FRUIT 2 For 13c Yellow Onions 3 lbs. 25c Sweet Potatoes Pound 10c LOBSTERS , lb. . . 40c Fresh and Alive SMELTS , lb. . . . 25c Fresh, Caught in Shetucket River FRESH SHORE HADDOCK , lb. . . 10c FINNAN HADDIE lb. 15c Fresh, Nicely Cured LONG CLAMS , pt. 15c From Cape Cod

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A LESS EXPENSIVE COTTAGE PUDDING.

Dear Sisters All: Writer who sent a recipe for cottage pudding may not know of the less expensive way of making this generally liked dessert, so I will give my own recipe:

Cottage Pudding—Two heaping cups of flour, two teaspoons baking powder, one-half teaspoon salt, one egg, three-fourths cup sugar, two cups milk, one cup butter, one cup milk. Mix the baking powder and salt with the flour. Beat the egg and add the sugar, melted butter and milk. Stir in flour. Mix well. Bake in a shallow pan. Serve with lemon or foamy sauce, any favorite recipe.

A READER.

ANOTHER ROSE PATTERN.

Social Corner Sisters: I noticed that Tess responded to the call for Irish crochet roses before I got around to do so. Her method is slightly different than mine, however, so I am sending the directions I use for my Irish crochet Rose: Ch 6, and join in a ring. Ch 5, d c in the r, ch 2, d c in the r until 5 spaces are made, joining to second of 5 ch. Into each space 1 l c, 3 c, 5 c, 3 c, 1 c, forming 6 petals. For next row ch 2, d c under each petal, then in each ch make 1 s c, 7 d c, 1 s c. For the last row of petals make 5 ch with d c under second row of petals and in each ch make 1 s c, 9 d c, 1 s c.

FRED'S WIFE.

SOON TIME FOR WINDOW BOXES.

Social Cornerettes: It is time to begin to think about the window and porch boxes and every lover of flowers rejoice. In city or country, nothing gives a more interesting character to a house than well filled and cared for window boxes.

One thing to remember in planning window boxes is that it is better to have a definite color scheme in mind and to buy flowers which conform to this scheme. For instance, pink and white roses, pink geraniums, white geraniums and ivy are interesting for a lavender and white box.

Potted plants, sunk in a box of moss, can be used, or else the flowers and vines can be planted directly in the soil. If the moss-filled box is used the plants can be changed from time to time without much trouble, but possibly they do better when they are rooted in the soil of the box.

Naturalizing is satisfying growing in boxes. The dwarf variety should be used and the plants should be thinned out to stand six inches

apart. The flowers should be picked regularly. If this method is followed, blossoms can be had all summer, until frost kills the plants in the fall.

FAITH.

PHOTOGRAPHER BUSY AGAIN.

Dear Social Corner Sisters: Don't think I have forgotten you, but I don't want to monopolize the Corner. The winter has been too severe for picture taking, but now that the spring has come and the sun shines, I will see what I can do in the picture line.

First, I want to welcome our new editor. I am sure with his pleasant face and sweet smile, he will bear with our mistakes, I've always noticed that any one with large, blue eyes, and bright hair, and rosy cheeks is always good tempered. How fortunate I was in Sterling a week ago and who did I see but Rural Delivery. Twice before, he was out with the mail and his car was bulky, so he had to get out and get under. Always thought him good looking, except for his cross eyes, but with the snow on his face and grease in his hair, he certainly was not one who would make a good impression on the girls. I promise not to tell what he was saying.

It was the next to sit for his picture. Can you see him? Past middle age, with snapping, black eyes, a ruddy complexion and a cute little point beard at the end of his chin—a most popular man in the rural district.

The sun has gone in a cloud, so must close the camera. Will call off my dog and let him play with the most cheerful of old claims much of my time.

Lucy Acorn: Wonder if you received my card as I have not heard from you a long time.

Do Peep: Are you looking for your sheep? Or where are you keeping yourself? Do write. Will try and take Gladys's picture next time, if she will keep still long enough. Best wishes for the Corner, Oh long may it live.

EXCELLENT SALAD DRESSING.

Dear Sisters of The Corner: As was said the other day about chocolate sauce toning up a simple pudding, very often a good dressing makes an extra fine pudding. Please try the following and tell me how you like it:

Salad Dressing—One tablespoon each of salt, sugar, mustard and olive oil, three eggs well beaten, one-half cup milk, one cup vinegar. Place in steam over tea kettle. Stir until thick as cream, adding (a few drops at a time) one-half cup vinegar.

MAINT KATE.

TASTY EGG SALAD.

Dear Social Corner Sisters: If you ever wanted a salad easily and quickly prepared, yet one which has a tempting look and is not particularly expensive, try the following:

Egg Salad—Boil the eggs hard, chill and mix the yolks with a few drops of sour cream and salt to taste. Form into balls with butter boards. Place on lettuce of cold string beans which have been cooked in plain water (without fat), arranging the egg balls artistically. Add a warm, sour cream dressing.

HESTER.

TWO GOOD DESSERTS.

Social Corner Sisters: Desserts are always keeping me in a quandary. I like trying new ones but there are two old timers which my family never

Pile Sufferers

Can You Answer These Questions?
Do you know why ointments do not give you quick and lasting relief?
Why cutting and operations fail?
Do you know the cause of piles is internal?
That there is a stagnation of blood in the lower bowels?
Do you know that there is a harmless internal remedy discovered by Dr. Leonard and known as HEM-ROID, now sold by Lee & Osgood and druggists generally, that is guaranteed?

HEM-ROID banishes piles by removing the internal cause, by freeing blood circulation in the lower bowels. This simple home treatment has an almost unbelievable record for cure, safe and lasting relief to thousands of pile sufferers, and saves the needless pain and expense of an operation. There is no reason why it should not do the same for you.

with Plainfield relatives. The L. B. society met at Mrs. A. M. Tracy's Thursday afternoon and enjoyed a profitable meeting. Mrs. Tracy served refreshments.

Charles D. Morse has resigned at the Wauregan company plant on account of poor health and has gone to Danbury to make his home with his sister, Mrs. James E. Keach. Mr. Morse has been a lifelong resident of the village and has been employed by the company for the past 35 years, going to work very young.

N. J. spent Wednesday night at the home of his parents.

Mock Cherry Pie: One cup raisins (seeded), 1 cup cranberries, 1 cup sugar, 1 teaspoon cornstarch. Water to cover. Wash and pick over the cranberries. Cook raisins and berries together for 20 minutes in enough water to cover. Dilute cornstarch in a little cold water and stir into mixture. Add sugar and bake between two crusts.

Coffee Caramel Custard: Thicken one scant pint of milk and half a cup of strong, clear coffee, with two tablespoons of cornstarch and cook over hot water, stirring constantly, for seven minutes. Then add the yolks of three eggs beaten with three tablespoons of sugar and a quarter of a teaspoon of salt. Cook for a moment or two to set the eggs, remove from the fire and add half a teaspoon of vanilla extract. Let the mixture cool and when it begins to stiffen fold in the stiffly whipped white of one egg and three quarters of a cup of grated coconut. Cover the top with mounds of sweetened whipped cream and chill before serving.

MABS.

WAUREGAN

Rev. William Fryling attended the ministers' meeting in Taftville Tuesday.

Mrs. Fryling and Mrs. C. E. Robinson were in New City Wednesday to attend the interesting conference of the churches.

Mrs. Fred Leavens spent Sunday

Danger—Colds
and more serious complaints are contracted in cold weather. Be protected.

GRAY'S SYRUP
RED SPRUCE GUM
from the first sniffle or sneeze. Stop it in time and do not gamble with your health. Use over 60 years in treating coughs and colds and complaints. Everybody buys the Large Size. G. I.
Montreal D. WATSON & CO., New York

When Your Neighbor Calls ARE YOU PROUD—

OF YOUR WALLS?

If shabby, fresh Wall Paper will alter their appearance. Our stocks are now complete. New designs for each room of your house can be found here. As for price, a visit will convince you.

OF YOUR FLOORS?

Perhaps the rug is worn. Better change it to another room and come here to select a new one. We have a wide variety. Pleasing patterns and harmonious colorings in Tapestry, Axminster and Wilton are here in various sizes. How about a new Stair Carpet or Linoleum for the kitchen? We carry Gold Seal Congoleum Rugs, too.

OF YOUR FURNITURE?

You know where a new piece is needed. Supply that want now. Spring goods are arriving and a new set for the living room, dining room or guest room would certainly add cheeriness to your home.

SHEA & BURKE
37-47 MAIN STREET
EVERYTHING FOR THE HOME AT PRICES EVERYONE CAN AFFORD.